



## BUFFET MENU OPTIONS



Three easy steps will allow you to settle on an exquisite menu that our chef will tailor make for you:

STEP 1: Select between Buffet or Set Menu

STEP 2: Select the menu option

STEP 3: Select the guidelines at the top of each section, choose your favourite dishes

### OPTION 1 R515 PER PERSON (INCL. VAT)

Starter (Plated), 3x Main Courses (Hot Buffet), 5x Salads and/or Vegetables (excluding starch), 2x Starch and 3x Desserts (Buffet)

### OPTION 2 R545 PER PERSON (INCL. VAT)

Starter (Plated - Set), 4x Main Courses (Hot Buffet), 5x Salads and/or Vegetables (excluding starch), 2x Starch and 4x Desserts (Buffet)

### OPTION 3 R585 PER PERSON (INCL. VAT)

Starter (Plated - Set), 3 Main Courses (Hot Buffet), 2 Main Courses (Carvery), 5 Salads and/or Vegetables (excluding starch), 2 Starch and 4 Desserts (Buffet)

### OPTION 4 R625 PER PERSON (INCL. VAT)

Starter 1 AND Starter 2, 3x Main Courses (Hot Buffet), 2x Main Courses (Carvery), 5x Salads and/or Vegetables (excluding starch), 2x Starch and 4x Desserts (Buffet)

### OPTION 5 R640 PER PERSON (INCL. VAT)

Starter 1 AND Starter 2, Sorbet, 3x Main Courses (Hot Buffet), 2x Main Courses (Carvery), 5x Salads and/or Vegetables (excluding starch), 2x Starch and 5x Desserts (Buffet)

ADDITIONAL BUFFET MENU OPTION:

### AVIANTO BUFFET R420 PER PERSON (INCL. VAT)

Starter (Plated), 3x Main Courses (Hot Buffet), 2x Salads and Vegetables (excluding starch), 2x Starch and 2x Desserts (Buffet)

*\*\* Tea, Coffee & Biscotti available on request with all above choices \*\**



## BUFFET MENU OPTIONS

### PLATED STARTER SELECTION

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 1 of the following	Choose 1 of the following	Choose 1 of the following	Choose 2 of the following	Choose 2 of the following

### HOT STARTERS

Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli	
Bacalhau à Gomes de Sá, Shredded Cod, Béchamel, Olive Oil Grilled Potatoes and Glazed Onion served in Individual Portions.	
Smoked Salmon, Cauliflower and Baby Broccoli Cannelloni Wrapped in Homemade Past-Coated using Béchamel Crème and Plum Tom Relish	
Chicken Galantine: Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée	
Eastern Style Chickpea and Basmati Balls served on a Relish of Pav Bhaji then Garnished with Fresh Garden Coriander	V
Baked Baby Aubergine stuffed with Ratatouille and Parmesan Cheese served with Polenta and Napolitano Sauce	V
Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing	
Oxtail Open Ravioli: Braised Oxtail with Cannellini Beans layered with Homemade Pasta served with Braising Jus	
Portobello Shallot Enchiladas coated with Balsamic Cilantro Tomato Marmalade	V
Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto	V

### COLD STARTERS

Smoked Salmon Parcels filled with Tomato and Marinated Chickpeas served with Herb and Corn Salad	
Asian Barbeque Chicken served With Lentil and Coriander Salad	
Sauce Calypso infused Prawn Cocktail on a Garden of Iceberg, Balsamic Shallot, Cocktail Tons and Herb	
Kingklip Ceviche served on a Fresh Mint and Cucumber Salad with a Dollop of Tzatziki	
Sesame Infused Chuffed Beef on a Thai Julienne Salad side order of Lime Aioli	
Lettuce and Cheese Wraps with Hoisin-Peanut Sauce	V
Caesar Salad Tacos	V

*All choices include fresh bread rolls.*

### SOUPS

Portobello and Button Mushroom Crème served with Toasted Walnuts	V
Caldo Verde, Traditional Portuguese Soup served with Chorizo	
Roasted Tomato and Basil served with a dollop of Crème Fraiche	V
Spiced Butternut with a Vanilla Bean Crème and Fragrant Crouton	V
Leek Confit with Tempura Potato and Feta Dumplings	V
Canja- Chicken Mint and Lemon Dusted with Fresh Parsley	



## BUFFET MENU OPTIONS

### SORBET SELECTION

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Not Applicable	Not Applicable	Not Applicable	Not Applicable	Choose 1 of the following

Please speak to the chef for the perfect choice to accompany your menu selection.

Raspberry
Pineapple and Coconut
Campari and Orange
Strawberry and Wasabi Granite

### MAIN COURSE - CARVERY

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Not Applicable	Not Applicable	Choose 2 of the following	Choose 2 of the following	Choose 2 of the following

#### CHICKEN

Frango Assado Com Batatas - Paprika, Garlic, Coriander and Light Peri Peri Grilled Chicken
Brazilian-Citrus Spiced Oven Roast Chicken

#### BEEF

Mediterranean Flavoured Whole Mature Fillet of Beef Marinated in Oregano, Balsamic and Olive Oil Dressing - Sauce Marchand De Vin (Madeira)
Prime Rib Of Beef coated with Pimientos Caramelizados - Spanish Influenced Caramelized Bell Peppers
Entrecote a la Bearnaise - Sea Salt and Fancy Pepper Rubbed Roast Rump with an option of Sauce Bearnaise

#### LAMB

Lebanese Grilled Leg of Deboned Lamb carved and coated with Deglaze Jus
Indian Spiced Tandoori Leg of Lamb
Crumbed and Grilled Rack of American Lamb with Dijon-Honey Glaze

#### PORK

Irish Roast Leg of Pork- Spiced with Sage and Salt grilled till crisp but moist option of Apple Sauce or Reduction
Kasseler Rippchen, Smoked Kassler Rib present with a Rosemary Mustard Crème



## BUFFET MENU OPTIONS

### MAIN COURSE - HOT BUFFET

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 3 of the following	Choose 4 of the following	Choose 3 of the following	Choose 3 of the following	Choose 3 of the following

#### FISH

- Mustard Roasted Red Snapper - Crème Fresh with hint of Dijon
- South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron
- West Coast Seafood Pot Pie served with Homemade Flakey Pernod Pastry
- Fillet of Line Fish with an Asparagus Cream Sauce
- Grilled Line Fish with Tomato Beurre Blanc
- Lemon Grass, Ginger and Garlic Marinated Grilled Line Fish

#### CHICKEN

- Yogurt Grilled Chicken Breast Roasted in a Hawaii Pineapple Sweet Pepper Salsa
- Brazilian Chicken Bobó - Influences of Coconut Cream, Sweet Peppers and Fresh Coriander
- Bacon Wrapped-Spring Onion and Cream Cheese Stuffed Chicken Breast placed on Sauce Soubise
- Indian Style Chicken Tikka Masala dressed using a Masala Provençale Sauce
- Traditional African Spicy Chicken Stew
- Chicken a la Printaniere - Chicken Poached in Chardonnay served with Fresh Veg
- Greek Chicken Kapama - Chicken infused With Cinnamon, Honey and Mediterranean Spices

#### BEEF

- Beef Bourguignon - French Thyme, Shallot and Champion Casserole
- Italian Crocchetta - Italian Meat Balls served in an Aromatic Concasser Plum Tomato Reduction
- Grison Beef Stew - Swiss Hash of Merlot, Bacon and Beef
- Scotch Fillet of Beef a la Charlemagne - Fillet separated with Champion & Tomato then coated using Sauce Bearnaise
- Caribbean Carne Guisada "Beef Stew", Flavors of Olives, Pimentos and Capers
- Asian Beef Soukka
- Ossobuco
- Greek Beef Stifado - Slowly poached in a Wine Rosemary and Garlic Reduction

#### LAMB

- Spanish Moorish lamb
- Thyme and Feta Greek lamb casserole
- Garlic roast lamb shank in Roast Mushroom and sesame broth
- Lamb Vindaloo with traditional accompaniments
- Braised Lamb Neck with Red wine and Rosemary Jus
- Italian lamb noisettes



## BUFFET MENU OPTIONS

### MAIN COURSE - HOT BUFFET CONT.

#### PASTA

Traditional Beef Lasagne  
Fettuccini Alfredo  
Basil, Pecorino, Parmesan Gnocchi  
Oven Roasted Tomato, Olive and Mozzarella Pasta Bake  
Blue Cheese, Sundried Tomato & Parmesano Grade Fettuccini

#### VEGETARIAN MEALS

Malai Kofta - Vegetarian Kofta's served in Concasser Indian Flavor Relish  
Classic Italian Mellanzane  
Butternut and Almond Bobotie  
Vegetable Breyani

#### STARCH

##### OPTION 1

Choose 2 of the following

##### OPTION 2

Choose 2 of the following

##### OPTION 3

Choose 2 of the following

##### OPTION 4

Choose 2 of the following

##### OPTION 5

Choose 2 of the following

#### RICE

Savoury Basmati Rice  
Indian Basmati rice  
Wild Brown Rice  
Lemon Scented Basmati  
Colourful Bell Pepper infused White Rice

#### POTATOES

Mustard Roasted Parisienne Potatoes  
Burnt Butter and Garlic Mash Potatoes  
Rosemary seared New Baby Potatoes  
Golden Crisp Roast Potatoes

#### OTHER

Mediterranean Cous Cous  
Creamed Herb Polenta



## BUFFET MENU OPTIONS

### VEGETABLES / SALADS

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 5 of the following	Choose 5 of the following	Choose 5 of the following	Choose 5 of the following	Choose 5 of the following

#### VEGETABLES

Creamed Spinach
Roasted Green Vegetables infused with Herbs
Ratatouille
Candied Butternut and Sweet Potato
Cauliflower and Broccoli Au-Gratin
Oven Roasted Root Vegetables with Basil Pesto
Vegetable and Walnut Stir Fry
Green Beans Almondine
Cauliflower Polonaise
Baby Marrow with Pearl Onions

#### SALADS

Gorgonzola and Frappe Salad
Green Salad with Blue Cheese Dressing
Poached Shrimp with Melon Oached Shrimp with Melon
Curried Couscous with Dried Sweet Cranberries
Creamy Dijon Dill Potato Salad
Spinach Strawberry and Dried Apricot
Dang Cold Asian Noodles Salad
Romaine Summer Salad
Parmesan, Cauliflower and Broccoli Salad
Greek Salad with Oregano Marinated Chicken
Spicy Parmesan Green Beans Kale
BLT Pasta Salad
Watermelon Salad and Mint Leaves (seasonal)
Whole Wheat Pasta with Pecan Nut and Feta Cheese
Baby Spinach Salad with Mushroom Mandarin Orange and Red Onion
Roasted Sweet Potato Salad with Chutney Dressing
Corn Avocado and Tomato Salad (seasonal)
Spicy Seared Tuna with Sesame Vinaigrette
Chinese Chicken Salad with Red Onion and Chilly Peanut Dressing
Baby Artichokes Salad
Mediterranean Salad



## BUFFET MENU OPTIONS

### DESSERTS

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 3 of the following	Choose 4 of the following	Choose 4 of the following	Choose 4 of the following	Choose 5 of the following

#### CHILLED INDIVIDUAL DESSERTS

Sliced Fresh Fruit Platters
Black Forest Cake Squares
Couverture Chocolate Mousse
Individual Carrot Cake with Frosting
Toasted Almond infused Crème Caramel
Fruit Tartlets
Berry Phyllo Tian with Mint Scented Mascarpone Cheese
Crème Brûlée
White Chocolate Raspberry Cheese Cake Individual
Cappuccino Mousse Trifle
Chocolate Éclair Dessert

#### BAKED INDIVIDUAL DESSERTS

Sticky Toffee Pudding with Caramel Sauce
Peach Crumble with Crème Anglaise
Banana and Chocolate Bread and Butter Dessert with Crème Anglaise
Chocolate Malva Pudding with Custard and Cream
Crêpe Suzette
Traditional Malva Pudding
Chocolate Brownies and Ice Cream
Baklava
Berry Tart
Bread and Butter Pudding

### AVIANTO KIDDIES MENU - R110 PER CHILD

*Kiddies under 10 are charged as children - any person above this age are charged full price.*

#### MAIN COURSE (SELECT 1) - PLATED

Spaghetti Bolognese
Chicken Nuggets served with French Fries and Cheese Sauce
Fish Fingers served with French Fries and Tartar Sauce
Mini Avianto Beef Burger served with French Fries and Cheese

#### DESSERT (SELECT 1) - PLATED

Fruit Salad served with Vanilla Ice Cream
Chocolate Brownies served with Vanilla Ice Cream
Trio if Ice Cream - Vanilla, Chocolate and Strawberry served with Chocolate Sauce
Chocolate Brownies with Whipped Cream

*PLEASE TAKE NOTE:  
All menu prices are subject to change.  
All food is subject to availability.*



## BUFFET MENU OPTIONS

### AVIANTO BUFFET

#### STARTER (CHOOSE 1)

Chicken Galantine: Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée

Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing

Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto

Kingklip Ceviche served on a Fresh Mint and Cucumber Salad with a Dollop of Tzatziki

Sesame Infused Chaffed Beef on a Thai Julienne Salad side order of Lime Aioli

#### BUFFET (CHOOSE 3)

South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron

Yogurt Grilled Chicken Breast Roasted in a Hawaii Pineapple Sweet Pepper Salsa

Scotch Fillet of Beef a la Charlemagne - Fillet separated with Champion & Tomato then coated using Sauce Bearnaise

Traditional Beef Lasagne / Fettuccini Alfredo / Vegetarian pasta

#### 2 X COMPLIMENTARY STANDARD STARCH PROVIDED

Indian Basmati rice

Golden Crisp Roast Potatoes

#### VEGETABLES (CHOOSE 2)

Creamed Spinach

Candied Butternut and Sweet Potato

Oven Roasted Root Vegetables with Basil Pesto

Vegetable and Walnut Stir Fry

Cauliflower Polonaise

#### SALAD (CHOOSE 2)

Creamy Dijon Dill Potato Salad

Greek Salad with Oregano Marinated Chicken

BLT Pasta Salad

Spinach Strawberry and Dried Apricot

Poached Shrimp with Melon

Build your own salad (Tomato, Onion, Roast Peppers, Cucumber, Lettuce, Mixed Herbs, Olives and Feta)

#### DESSERT (CHOOSE 2)

Sliced Fresh Fruit Platters

Crème Brûlée

White Chocolate Raspberry Cheese Cake Individual

Chocolate Brownies and Ice Cream

Traditional Malva Pudding